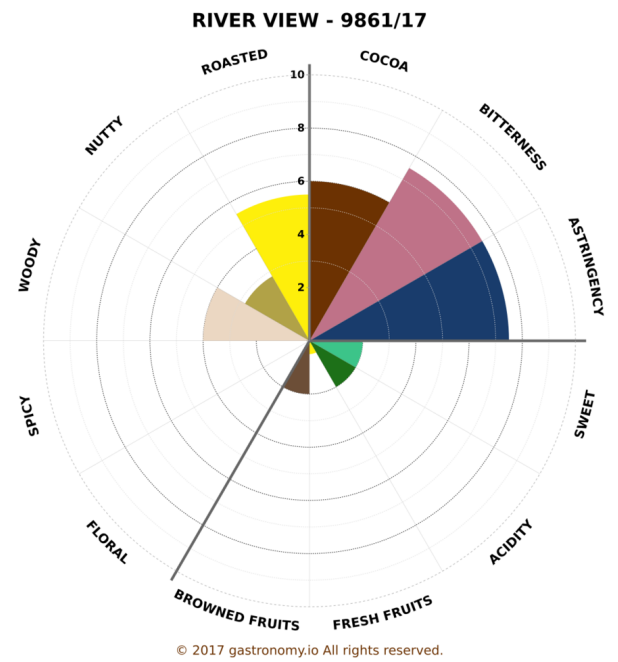
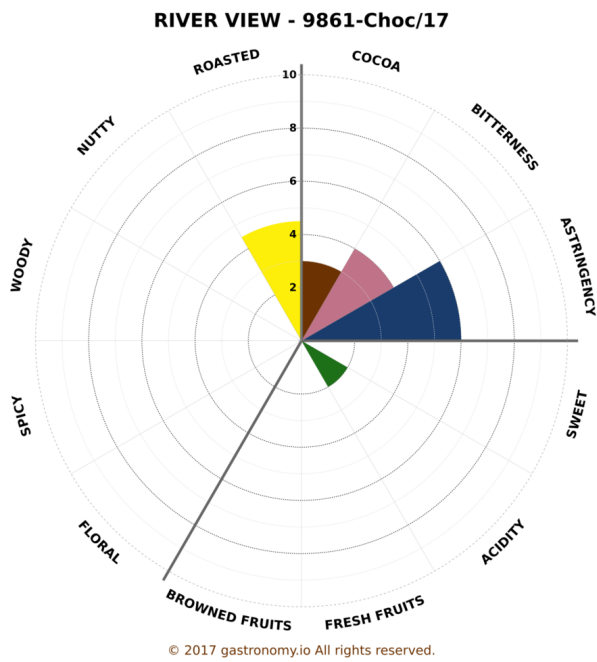




River View

This is the one if you seek for a straightforward chocolate experience.



Quality - Taste Notes



cacao, mushroom, earthy



chocolate, tannic, earthy

1.51

gr/bean
Bean size

40%

Well fermented
beans

32%

Semi fermented
beans

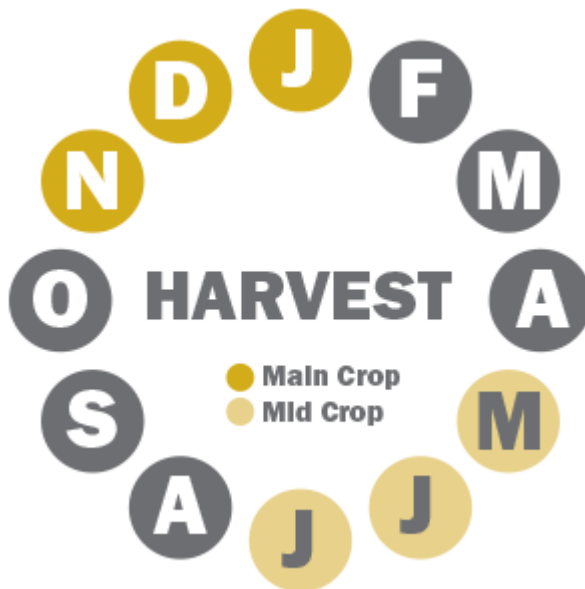
0%

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest



Processing

Varietal composition: Trinitario blend (48% lilac; 4% white)

Pulp pre-conditioning: /

Fermentation method: Cascade-type wooden boxes (360 kg)

Pre-drying: 24h; 10 cm; solar tunnel

Drying: 9-day sun-drying; solar tunnel; stainless steel

Generals

Producer: Asociación de Iniciativas y Hermanamientos de El Castillo ASHIERCA

Coordinates: 11°09'55.3"N 84°25'59.1"W

Availability: ~5 MT/year